

# Recipes and Tips



## Café's Mushroom Quiche

Blind baked pastry case

Mushrooms

Cheese, grated

Eggs, 1 per portion

Milk

Salt and pepper

Cook mushrooms with salt and pepper in butter or olive oil

Put a layer of grated cheese in the baked pastry case, layer of cooked mushrooms, another layer of grated cheese and then the second layer of the mushrooms.

The Café makes more than we would at home, there it is 12 eggs and 2 litres of milk, so if cooking for 4 – 4 eggs and approximately 660ml of milk mixed together and poured over the cheese and mushroom mixture.

Cook at 180° C for 40 minutes to an hour, putting foil over the top half way through so that it doesn't go beyond brown.